Governor's House MOTEL montgomery

The Rotunda

"for Discriminating Cuisine"

The Filibuster LOUNGE

Your Host ~ Michael Miaoulis

*For your dining pleasure dine the Rotunda Way**

a beautiful relish tray for your table, the Rotunda salad bowl with your favorite dressing, Idaho Russet potato with butter or sour cream, french fried potatoes or fluffy rice, an assortment of breads, rolls and butter

APPETIZERS

SHRIMP COCKTAIL	1.10	CELERY HEARTS *with roquefort cheese*		.85
SHRIMP COCKTAIL ON ICE *cocktail sauce*	1.95	ORANGE JUICE		.35
FRIED CRAB CLAWS *rotunda sauces*	1.10	TOMATO JUICE		.25
OYSTERS ROCKEFELLER	1.50	GRAPEFRUIT JUICE		.25
OYSTER COCKTAIL	1.10	SOUP OF THE DAY	cup bowl	.25 .45
FRUIT COCKTAIL	.75	ROTUNDA SEAFOOD GUMBO	cup bowl	.40 .65

DELICIOUS OLD FASHIONED OYSTER LOAF

fresh fried oysters served in a crisp miniature french loaf with all of the sauces that only the Rotunda prepares.

may be prepared to take out.

1.25

FROM THE BRINEY DEEP

SHRIMP A LA CREOLE, WITH RICE *
this old time creole recipe stems from the cajun people down in the bayous of Louisiana. In this southern masterpiece tomatoes, green peppers, onion, and crisp celery are combined with the freshest of gulf shrimp. 2.75

ROTUNDA'S SHORE DINNER *
fried tenderloin of trout, stuffed deviled crab, select oysters, scallops, crab claws, boiled shrimp and appropriate sauces. 3.50

FRIED JUMBO SHRIMP *
Rotunda sauces 2.75

BROILED RED SNAPPER*
lemon, butter, chablis sauce 3.00

WHOLE BROILED STUFFED GULF FLOUNDER *
The Chef's specialty 2.75

STUFFED DEVILED CRABS (Two)*
a cajun recipe 2.50

BROILED SHRIMP ATHENIAN *
a Michael's special served with rice pilaff 2.75

WHOLE STUFFED FLORIDA LOBSTER *
broiled to perfection, drawn butter 4.50

LUMP CRABMEAT AU GRATIN *
one of the Rotunda's finest dishes 3.25

SHRIMP NEWBERG*
delicate shrimp, smothered in creamy wine sauce 2.75

SELECT OYSTERS*
fried a la Rotunda ½ doz. 1.50 doz. 2.75

PAN FRIED WHOLE RAINBOW TROUT ALMONDINE
served with lemon wedges and drawn butter. 2.75

SANDWICHES

GRILLED CHOPPED SIRLOIN	.50
ROTUNDA CHEESEBURGER	.65
HOT ROAST BEEF OR TURKEY *open face with potato and gravy*	1.25
BAKED HAM	.70
CHICKEN SALAD	.65
TUNA FISH SALAD	.75
OUR SPECIAL CLUB *turkey, ham, swiss cheese, lettuce, sliced tomato, crisp bacon*	1.50
GRILLED CHEESE	.40

Michael proudly offers . . . . .

SOUTHERN STYLE QUAIL (for two) *
native quail (four) prepared in the traditional southern way in rich gravy, served in the skillet with wild rice, 11.00

COUNTRY FRIED CHICKEN*
saute choice pieces of tender chicken, smothered in gravy – from an old southern recipe. Served in skillet with fluffy rice. 2.50

FLAMING CHICKEN LIVERS EN BROCHETTE * *(brandy flavored)*
tender chicken livers, jumbo whole mushrooms, bacon squares served on a bed of rice pilaff. 2.75

CENTER-CUT PORK CHOPS *
carefully broiled to perfection. 2.75

GROUND SIRLOIN *
wrapped in bacon and broiled plain – smothered with onions or for a real treat covered with melted roquefort cheese. 2.25

SPAGHETTI WITH MEAT SAUCE
thick full bodied rich meaty sauce. 2.25

BREADED VEAL CUTLETS *
served with brown gravy, cream sauce or tomato sauce. 2.50

CENTER-CUT HAM STEAK *
grilled to perfection, served with red-eye gravy, pineapple ring and fluffy rice. 3.00

The Governor Suggests . . . . .

FROM OUR BROILER

All our steaks are perfectly aged in our own aging cooler.

T-BONE STEAK *
he man size , U.S. choice 5.25

STRIP SIRLOIN STEAK*
our best steak, U.S. choice 5.25

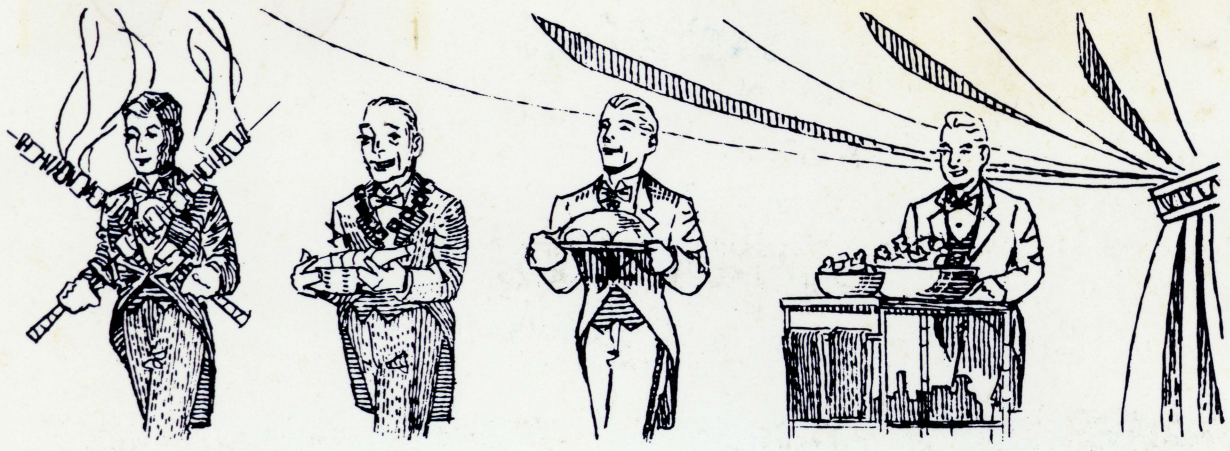
FILET MIGNON*
cut of the heart of steer tenderloins, U.S. choice 4.50

THE ROTUNDA SPECIAL STEAK*
boneless, U. S. choice 3.50

FLAMING SHISH-KA-BOB (brandy flavored)
marinated cubes of pure beef tenderloin, tomato wedges, green peppers, whole jumbo mushrooms, tiny pearl onions, served on a bed of fluffy rice pilaff. 4.00

all items prepared after you order. . . which naturally takes a little longer. . .

room service charge 50¢ per person



GOURMET DINNERS

CHATEAUBRIAND FOR TWO *
served with bordelaise sauce, an experience in dining. 13.50

PRIME RIB OF BEEF AU JUS *
fully aged select prime ribs are expertly prepared to perfection, truly the pride of our culinary craftsmanship. 5.25

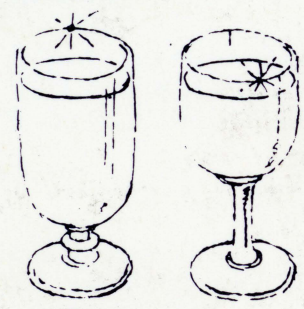
STUFFED GRAPE LEAVES FOR TWO
a la Alexandra Hanzeoanous
seasoned ground beef and rice rolled in tender grecian grape leaves and served with sauce augolemono and real Greek salad. 6.50

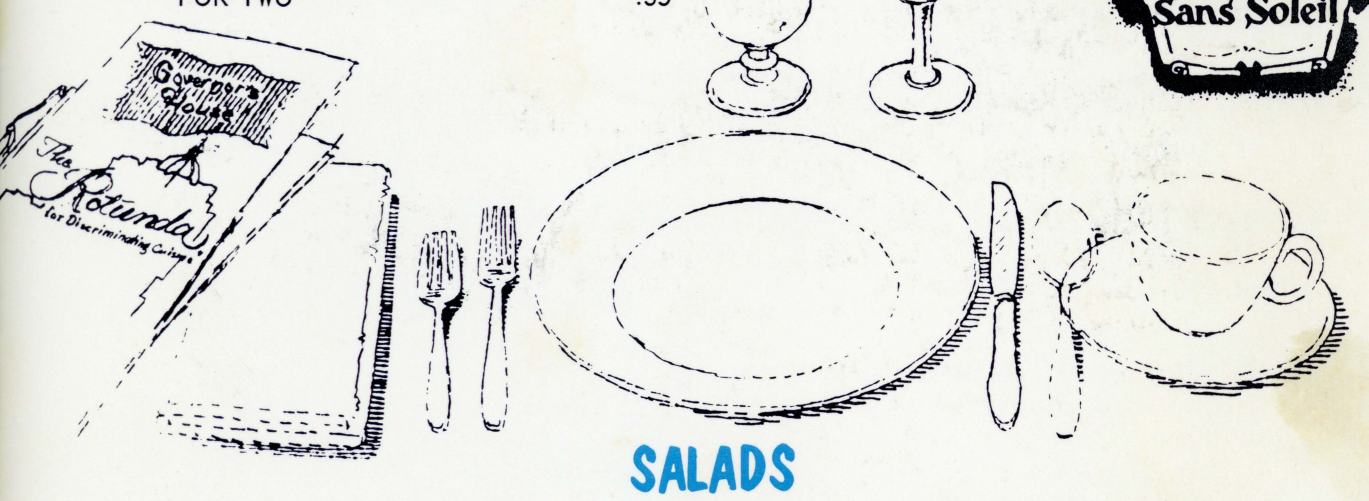
DESSERTS

TRY OUR GREEK PASTRIES .40

BRANDY, COFFEE ALEXANDRA FOR TWO 2.00

AFTER DINNER GREEK COFFEE FOR TWO .35





SALADS

PATMIAN GREEK SALAD
chef's combination salad served with imported white Greek cheese, Clamata olives, Salonica peppers, imported capers, imported anchovies and seasoned shrimp, virgin olive oil and wine vinegar. 1.35

or only $1.00 when substituted for regular salad or entree.

MICHAEL'S SALAD
chef's salad topped with slices of ham, cheese and turkey. 1.25

CHEF'S COMBINATION SALAD .75
a la carte – with your choice of dressing

LOBSTER SALAD PLATE 2.25

SHRIMP SALAD PLATE 2.00

TUNA FISH SALAD PLATE 2.00

sliced hard boiled egg, tomato wedges, sliced celery, assorted crackers and real butter.

OMELETTES

FETA CHEESE OMELETTE	1.50
MUSHROOM OMELETTE	1.50
PLAIN OMELETTE	1.00
SPANISH OMELETTE	1.50
CHEESE OMELETTE	1.25
WESTERN OMELETTE	1.50
TWO EGGS - Any Style	.85
TWO EGGS - Any Style *with ham, bacon or sausage*	1.25

Montgomery...

First Capitol of the Confederacy

We Montgomerians say after Paul of Tarsus, "I am a citizen of no mean city."

We love our city here in the bend of a yellow river. We venerate its famous past. We cherish the style and individuality of the present. And, we trust not vaingloriously, the city's sunburst future we take for granted.

We shall have to tolerate a bit of factory soot on the magnolia blossoms, but we're reconciled.

Like most highly endowed people, the city's personality is complex and it sometimes baffles newcomers, sometimes frustrates them. One aspect of its personality is that it is imbued with a kind of sophistication that refuses to be bowled over by any grandee, magnifico, potentate or man-made event. Its past as a renowned capital is one of the reasons that its eyes never pop.

Montgomerians understand with Lord Chesterfield that: "Everything is best at capitals; the best masters, the best companions, and the best manners. Many other places are worth seeing, but capitals are only worth residing at."

Montgomery was chartered the same day Queen Victoria was born (and vice versa). When Alabama became a state in 1819, Montgomery was not the capital. But so confident of its destinies were the founders that they zoned Goat Hill for the future Capitol site.

Forty years removed from frontier wilderness, Montgomery became the capital of the Confederate States of America. The population was then 8,843, which happens to be about the number of seats in our cow palace.

As the capital of a warring nation, Montgomery became famous the world over. Here was given the order to fire on Fort Sumter. Here President Davis resided in his White House.

Even in those early days visitors found Montgomery to be "incongrously sophisticated". Great figures and great events came to be regarded as normal here.

Maxwell Air Force Base, which includes the Air University, has been here since 1910 and has infused the city with a cosmopolitan sense much as would a seaport.

The Montgomery Advertiser, established in 1828 just in time to support Andrew Jackson, has been a molder of the city's personality and character. Its distinctions are such that it is formally denominated a "shrine in American journalism".

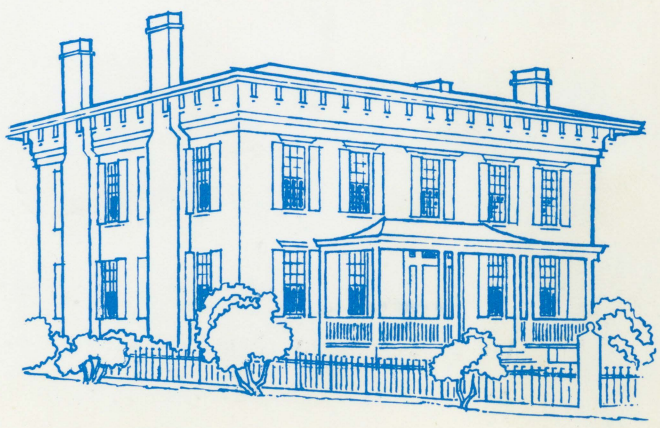
Thus Montgomery's past as a capital, its association with the cosmopolites of the Air Force, its famous newspaper and its early days as trading center for a cotton kingdom have combined to deliver it from provincial rigidities. Today's Montgomery is heir to a tradition of stylishness, genteelness, good humor, resistance to militant orthodoxy and tolerance for discreet sin. Quality and personality continue to count in Montgomery.

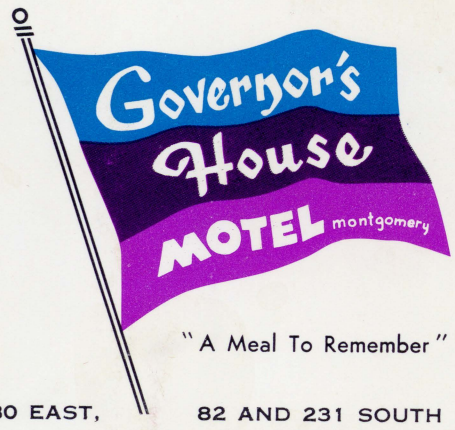
When General LaFayette came here in 1825, the state spent $15,000 putting on the dog for him socially. Ever afterwards the city has been a great one for entertaining. There are more mystic ball societies than civic clubs.

The Wright Brothers flew here in 1910. The country's first electric street cars ran here. Dr. L. L. Hill became the first to suture a human heart. It was here that Novelist Scott Fitzgerald courted Zelda Sayre.

Just now the interstate and urban renewal have everything rump-over-teakettle. But the tone and personality will survive. It may be said, or at least we hope, that Montgomery is like Paris – "the more it changes, the more it is the same."

Grover C. Hall, Jr.





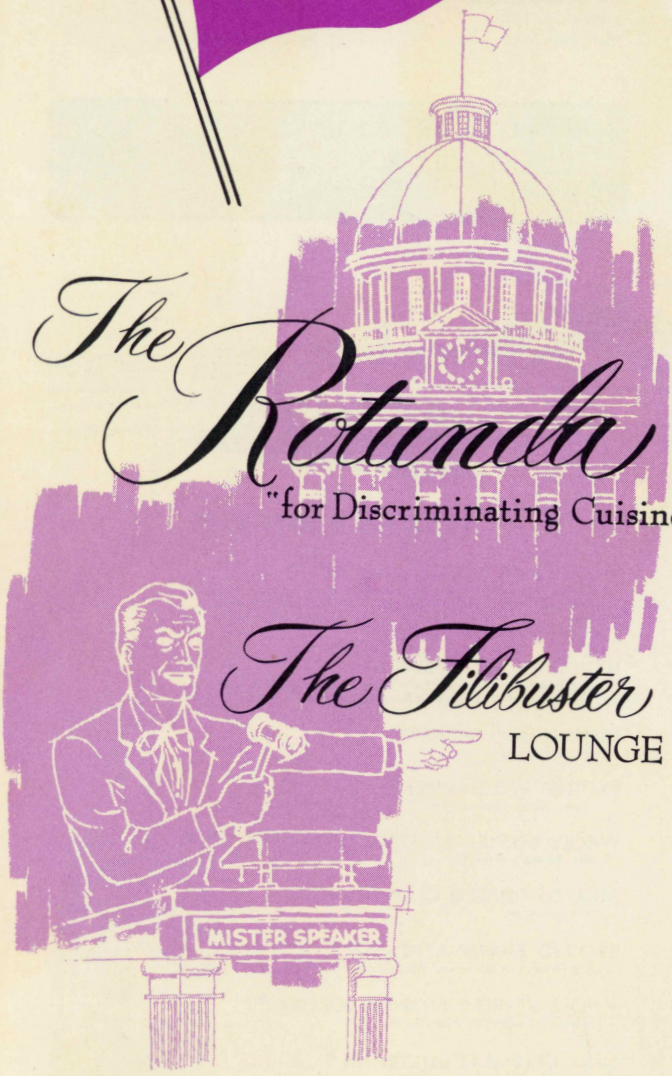
"A Meal To Remember"

HIGHWAYS 80 EAST, 82 AND 231 SOUTH

THE SOUTHERN BY-PASS MONTGOMERY, ALABAMA

DESIGNED AND LITHOGRAPHED BY CAPITAL PRESS, INC., MONTGOMERY, ALABAMA

Governor's House



The Rotunda

"for Discriminating Cuisine"

The Filibuster

LOUNGE

Your Host ~ Michael Miaoulis

*For your dining pleasure dine the Rotunda Way**

a beautiful relish tray for your table, the Rotunda salad bowl with your favorite dressing, Idaho Russet potato with butter or sour cream and chives, french fried potatoes or fluffy rice, vegetable du jour, an assortment of breads, rolls and real butter and endless coffee or tea.

APPETIZERS

SHRIMP COCKTAIL

SHRIMP COCKTAIL ON ICE
cocktail sauce

FRIED CRAB CLAWS
rotunda sauces

OYSTERS ROCKEFELLER

OYSTER COCKTAIL

FRUIT COCKTAIL

CELERY HEARTS
with roquefort cheese

ORANGE JUICE
fresh squeezed

TOMATO JUICE

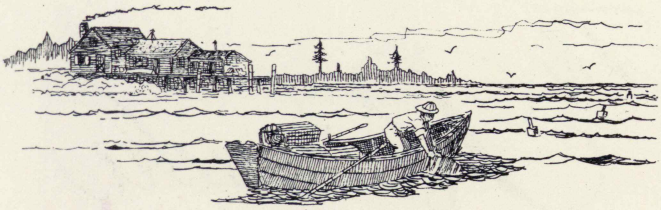
GRAPEFRUIT JUICE

SOUP OF THE DAY cup bowl

ROTUNDA SEAFOOD GUMBO cup bowl

PRIME RIB OF BEEF AU JUS *

fully aged select prime ribs are expertly prepared to perfection, truly the pride of our culinary craftsmanship.



FROM THE BRINEY DEEP

SHRIMP A LA CREOLE, WITH RICE *
this old time creole recipe stems from the cajun people down in the bayous of Louisiana. In this southern masterpiece tomatoes, green peppers, onion, and crisp celery are combined with the freshest of gulf shrimp.

ROTUNDA'S SHORE DINNER *
fried tenderloin of trout, stuffed deviled crab, select oysters, scallops, crab claws, boiled shrimp and appropriate sauces.

FRIED JUMBO SHRIMP *
Rotunda sauces

BROILED RED SNAPPER *
lemon, butter, chablis sauce

WHOLE BROILED STUFFED GULF FLOUNDER *
Mrs. Kloock's specialty

STUFFED DEVILED CRABS (Two) *
a cajun recipe

BROILED SHRIMP ATHENIAN *
a Michael's special served with rice pilaff

WHOLE STUFFED FLORIDA LOBSTER *
broiled to perfection, drawn butter

LUMP CRABMEAT AU GRATIN *
one of the Rotunda's finest dishes

SHRIMP NEWBERG *
delicate shrimp, smothered in creamy wine sauce

SELECT OYSTERS *
fried a la Rotunda

SANDWICHES

GRILLED CHOPPED SIRLOIN

ROTUNDA CHEESEBURGER

HOT ROAST BEEF OR TURKEY
open face with potato and gravy

BAKED HAM

CHICKEN SALAD

TUNA FISH SALAD

OUR SPECIAL CLUB SANDWICH
turkey, ham, swiss cheese, lettuce, sliced tomato, crisp bacon served open face with russian dressing and watermelon pickle.

Michael proudly offers .....

SOUTHERN STYLE QUAIL (for two) *
native quail (four) prepared in the traditional southern way in rich gravy, served in the skillet with wild rice, golden brown biscuits and honey.

COUNTRY FRIED CHICKEN*
saute choice pieces of tender chicken, smothered in gravy – from an old southern recipe. Served in skillet with fluffy rice.

FLAMING CHICKEN LIVERS EN BROCHETTE *
tender chicken livers, jumbo whole mushrooms, bacon squares served on a bed of rice pilaff.

CENTER-CUT PORK CHOPS*
carefully broiled to perfection.

GROUND SIRLOIN*
wrapped in bacon and broiled plain – smothered with onions or for a real treat covered with melted roquefort cheese.

SPAGHETTI WITH MEAT SAUCE
thick full bodied rich meaty sauce.

BREADED VEAL CUTLETS*
served with brown gravy, cream sauce or tomato sauce.

CENTER-CUT HAM STEAK *
grilled to perfection, served with red-eye gravy, pineapple ring and fluffy rice.
above served with country smoked ham.

The Governor Suggests .....

FROM OUR BROILER

All our steaks are perfectly aged in our own aging cooler.

T-BONE STEAK *
full one and one-half pound, U.S. choice

STRIP SIRLOIN STEAK*
full one pound boneless, U.S. choice

FILET MIGNON*
cut of the heart of steer tenderloins, U.S. choice

THE ROTUNDA SPECIAL*
boneless, top sirloin, U. S. choice

FLAMING SHISH-KA-BOB
marinated cubes of pure beef tenderloin, tomato wedges, green peppers, whole jumbo mushrooms, tiny pearl onions, served on a bed of fluffy rice pilaff.

SALADS

PATMIAN GREEK SALAD
chef's combination salad served with imported white Greek cheese, Clamato olives, Salonica peppers, imported kapers, imported anchovies and seasoned shrimp, virgin olive oil and wine vinegar.

COMBINATION SALAD
a la carte – with your choice of dressing

LOBSTER SALAD PLATE

SHRIMP SALAD PLATE

TUNA FISH SALAD PLATE
sliced hard boiled egg, tomato wedges, sliced celery, assorted crackers and real butter.

OMELETTES

FETA CHEESE OMELETTE

MUSHROOM OMELETTE

PLAIN OMELETTE

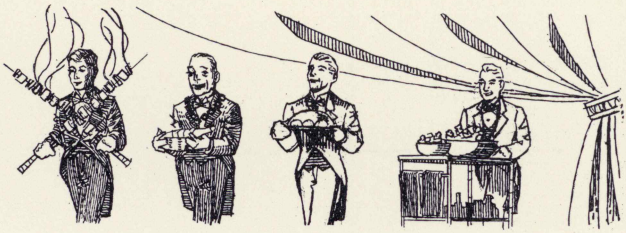
SPANISH OMELETTE

CHEESE OMELETTE

WESTERN OMELETTE

TWO EGGS - Any Style

TWO EGGS - Any Style
with ham, bacon or sausage

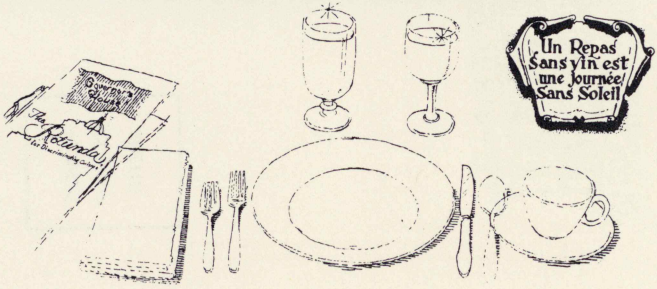


GOURMET DINNERS

CHATEAUBRIAND FOR TWO *
served with bordelaise sauce, an experience in dining.

LASAGNE FOR TWO
specially prepared by Pauline Fertitta, a rich Italian flavor, featuring a variety of imported cheese and tasty Italian salad.

STUFFED GRAPE LEAVES FOR TWO
a la Alexandra Hanzeoanous
seasoned ground beef and rice rolled in tender grecian grape leaves and served with sauce augolemono and real Greek salad.



PLACE
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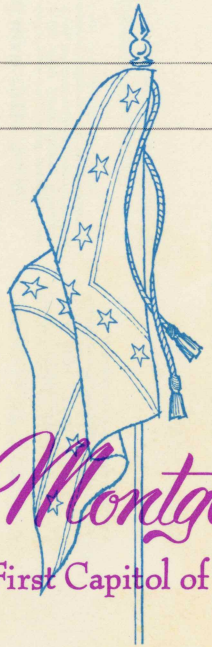

Montgomery...

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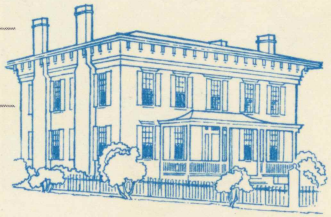

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